

Rosato Cerasuolo Le Murate

DOC Montepulciano d'Abruzzo, Nicodemi, 2018

750 ml

Art. nr. 35018718



Pale pink with brilliant hue. The nose is very floral, with peony, and fruity, with strawberry, raspberry and peach. A gourmet palate with good acidity, no bitterness and a fruity finesse on the finish.

Origin:	Italy / Abruzzo / Montepulciano d'Abruzzo
Grape variety:	Montepulciano
Maturity:	1 to 3 years
Serving temperature:	10 to 12 °C
Drinking suggestion:	Italian antipasti, Mild Asian dishes, Vitello tonnato
Vinification:	fully destemmed, fermentation in steel tank, soft pressing, cooling period
Harvest:	hand-picking
Maturation:	in steel tank
Volume:	13.0 %



Vegan

Epicurean profile

Nose profile

Intensity



Floral



Fruitiness



Spiciness



Complexity



Palate profile

Initial impression



Acidity / Juiciness



Tannins



Body



Length

